

We claim:

1. A method of hydrolyzing jojoba meal comprising the steps of:
heating an aqueous acidic dispersion of said jojoba meal to a temperature of 212-220°F
agitating the dispersion to generate a hydrolysate; and
5 cooling the hydrolysate to 120-140°F and neutralizing the hydrolysate.

2. The method of claim 1, said neutralizing step comprising the step of adding NaOH
to the hydrolysate to achieve a pH of 6.0-7.0.

10 3. The method of claim 1, including the steps of filtering said hydrolysate, and
concentrating the provide for solids level content of 20-30% of said hydrolysate.

4. The method of claim 3, including the steps of chilling and filtering the
hydrolysate.

15 5. The method of claim 4, further including the step of aging said hydrolysate for
a period of about 1-2 weeks.